



SAMPLE DINNER MENU

(Updated August 11, 2023)

Soup

Fresh roasted corn chowder

11

Tarator — a chilled Bulgarian soup made with local cucumber, organic yoghurt, fresh dill, garnished with almond and Arbequenia olive oil

12

Appetizers

House apple wood smoked salmon, served with goat and cream cheese spread, red onion and capers, with our own sesame wheat crackers

16

Maine shrimp sautéed in ginger and sesame, served with sweet potato scallion latke and a lime peanut yoghurt sauce

18

Pemaquid mussels steamed in white wine and Dijon, with fresh fennel, garlic and shallot

16

Crispy polenta with sautéed local greens and shiitake and crimini mushrooms, finished with a balsamic reduction and Parmigiano

Reggiano

16

Roasted Brussel sprouts with parmesan, garlic, balsamic reduction
and breadcrumbs

12

Ploughman's Plate — Grafton clothbound cheddar, Vermont
Creamery double cream, Boggy Meadow Tomme, Chorizo, Alpine
Cervelat salami, red onion jam, apple, cornichons and almonds

20

Salad

Panzanella salad with tomato, local cucumber, red onion and
Manchego cheese, basil and sourdough croutons with Fiore olive
oil and Barolo red wine vinegar

14

Parish Hill Jack's Blue cheese, Beech Hill lettuce, fresh local
raspberries, with an aged balsamic vinaigrette

15

Sailor's salad of Beech Hill lettuce with apple, aged cheddar and
pistachios, with a whole-grain mustard vinaigrette

14



Red Sky Burger

Aged prime beef with sharp Vermont Cheddar, red wine
caramelized onions, ketchup and Red Sky hot sauce, with roasted
potatoes

24

Prime New Zealand hand-cut lamb burger, served with red onion
jam and beer mustard

24

Main Courses

Lobster and risotto — the meat of a whole lobster sautéed with butter and sherry, served over a mushroom risotto with asparagus

42

Fresh cod over bacon and chard topped with breadcrumb, and triple citrus beurre blanc

38

Peekytoe crab cakes — two cakes, pan browned and finished in the oven, served with house-made caper aioli

42

12 oz. hand-cut New York strip steak, grilled with our house rub and served with a fresh horseradish cheddar compound butter over red wine caramelized onions, with vegetable and au gratin

potatoes

48

Baby back ribs from acorn fed Iberico pork, slow braised and finished on the grill with a maple glaze, served with vegetable and au gratin potatoes

35

Breast of duck, pan roasted and served with a blueberry apple compote, with vegetable and au gratin potatoes

42

Bolognese of beef, lamb and duck with house-made pasta, finished with cream, house-made ricotta and parmesan

33

Organic roasted half chicken with roasted new potatoes, vegetable and cranberry sauce

26

House-made tagliatelle with our fresh ricotta, parmesan, arugula,
Aleppo pepper and lemon

29

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